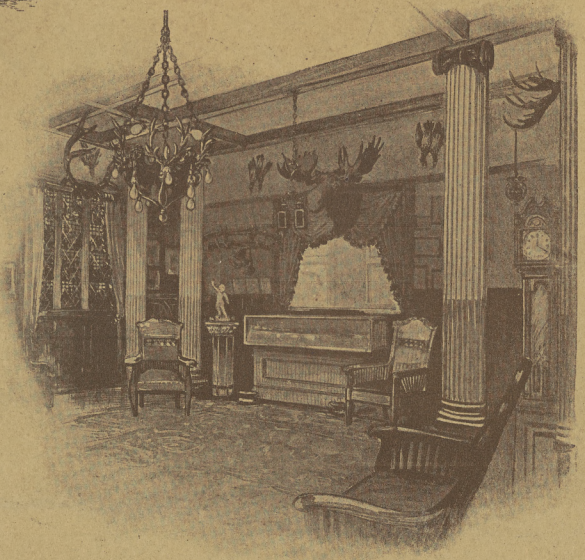
85-
9/90

HISTORIC CLAREMONT

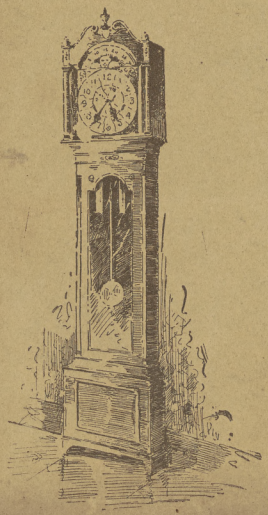
AMERICA'S FAMOUS ROAD HOUSE

R. A. GUSHEE CO.
Lessee



COLONIAL GARDEN—
Open During Summer Months

CLAREMONT



"Tempus Fugit"

1776, September 16.—Near this spot was fought the battle of Harlem Heights, General Washington in command.

Claremont erected over 125 years ago, exact date uncertain, and named after a country residence at Surrey, England, built by Lord Clive, 1768. Occupied at one time by Prince Leopold and later by King William IV. Now owned by Edward VII.

1807.—The British Minister viewed from here the trial trip of the first steamboat, Fulton's "Clermont."

1815-16.—Occupied as a residence by Joseph Bonaparte, ex-King of Spain, brother of Napoleon.

Opened as a roadhouse about sixty years ago.

1872.—Property acquired by the City of New York.

Mr. Gushee connected with the house since 1892 as Manager and Lessee.

1897, April 27.—Served luncheon given by the City to President McKinley and 500 guests.

Governor and Officials of State of New York and 400 guests.

1899, September 30.—Served breakfast given by the City to Admiral Dewey and 400 guests.

1902, May 28.—Breakfast given by the Mayor of New York to the members of Rochambeau mission and 125 guests.

OPEN EVERY DAY IN THE YEAR.

Quite often in lifting the Claremont Shad Nets there are found several varieties of fish including Sturgeon, Striped Bass, Salmon, Cod, etc. In lifting the nets last evening we found alive a Striped Bass, 49 inches long, weighing 40 lbs., the largest we have ever caught.

Hudson River Bass Steak, broiled **60**

" " " boiled, Hollandaise **75**

AVERY CLASSICS F 129.G25 .H57 1900z

Brook Trout (from fountain) 1 00 Spring Lamb en casserole 2 50 Squab Chicken 1 50

Open Every Day in the Year.

WHAT TO EAT ?

Blue Points 25 — **Little Neck clams** 25 — **Oyster or clam cocktail** 30

Oyster or clam cocktail, Claremont 40

Soups

Cream of new asparagus 60

Petit marmite 50 — **Duxbury clam stew** 50 — Chicken okra 60 — Consommé julienne 40

Tomato au croûton soufflé 40 — Green turtle à l'Anglaise 60 — Chicken soup with rice 60

Onion au gratin 60 — Clam broth (cup) 25 — Consommé, hot or cold (cup) 25 — Clear green turtle 80

Relishes

Radishes 15 — Olives 20 — Celery 50 — Pim-olas 30 — Caviar 40 — Anchovies 40 — **Caviar Claremont** 1 00

Sardines (box) 50 — India chutney 20 — English walnuts 25 — Stuffed olives 35 — Chow-chow 20

Pickles 20 — Sausage de Lyon 50 — **Fresh Russian caviar** 1 50 — Virginia ham 75

Fish

Planked shad, Claremont style 2 50 — **half** 1 50

Fried English sole, Colbert 1 25 — **Brook trout** 1 00 — **Filet of English sole, Marguery** 1 00

Soft clams, Casino 60 — Baked bluefish, Italienne 70 — Sea or Striped bass 60

Shad roe and bacon 60 — Broiled shad 50

Filet of sole, Florentine 60 — Broiled bluefish 50

Lobsters, Crab meat, Frogs' legs, every style

Entrees

Squab guinea chicken en casserole au beurre 2 00 — Tournedos of beef, Clamart 1 40

Whole chicken sauté, créole 2 50 — Sweetbreads glacé, new asparagus tips 1 50

Rack of lamb, soubise 1 30 — Squab en compôte 1 00

Calf's head, vinaigrette 80

Broiled fresh mushrooms 1 00 under glass 1 25

Steaks, Chops, Etc.

Sirloin steak ..... 1 00 — English mutton chop ..... 60 — Lamb chops 60

" aux cêpes ..... 1 25 — Mutton chops (2) ..... 50 — Broiled spring chicken 2 00

" with mushrooms ..... 1 25 — Tenderloin steak ..... 1 25 — " " half 1 00

Extra sirloin steak ..... 2 00 — " " à la Bordelaise ..... 1 50 — Philadelphia squab 80

" " mushrooms ..... 2 50 — " " mushrooms ..... 1 50 — Whole chicken, Maryland style 2 00

Porterhouse steak ..... 2 00 — " " à la Béarnaise ..... 1 50 — Roast chicken 2 00

" " mushrooms ..... 2 50 — **Spring lamb steak** ..... 1 00 — **Squab guinea chicken** 2 00

Cold

Ham 60 — Tongue 60 — Turkey 75 — Roast chicken 2 00 half 1 00 — Pâté de foies-gras 1 00

SANDWICHES { Rillettes (2) 10 — Ham 20 — Tongue 20 — Sardine 30 — Chicken 25

Broiled bacon 30 — **Claremont Club, (hot) 35** — Broiled ham 30

Salads

Chicken 1 00 — Watercress 40 — Alligator pear 1 00 — Cucumber 50 — Chiffonade 75

Lobster 90 — **Claremont 60** — Tomato 50 — Celery 60 — Romaine 50 — Lettuce 40 — Chicory 60

Vegetables

POTATOES: French fried, Boiled, Saute, Hashed, Julienne 20 — Parisienne, Au gratin, Soufflé 30

Saratoga chips 25 — Sweet potato 25 — Stewed tomatoes 40 — Cêpes Bordelaise 50 — French asparagus 1 25

French peas 50 — Spaghetti 35 — Macaroni 35 — Corn fritters 35 — Lima beans 40 — String beans 40

French string beans 50 — Shrewsbury asparagus 1 00

NEW VEGETABLES { **Spinach 40** — **French artichoke 60** — **Stuffed peppers 50** — **Cauliflower 50**

Stuffed tomatoes 50 — **Bermuda onions 40** — **Egg plant 40** — **Bermuda potatoes 25**

Peas 60 — **String beans 50** — **Asparagus 1 00**

Dessert

Plum pudding 30 — **Strawberries** 60 — **Coupe St. Jacque** 60

Brandy peaches, cherries, pears, prunes, figs 50

Omelette au rhum 60 — Fruit salad 1 00 — Bar-le-duc 50 — Guava jelly 30 — Orange marmalade 25

Preserves—Wild strawberries, Raspberries, Currants, Gooseberries 40

CAKES—Citron, Nut, Fruit, Pound, Mixed 25

Cheese

Roquefort 30 — Gorgonzola 30 — Port du Salut 30 — Camembert 25 — Neufchatel 25

Swiss 25 — Club House 25

Ices

Claremont parfait 40 — Biscuit Tortoni 30 — Lalla Rookh 35

Lemon, Vanilla, Coffee, Chocolate 25 — Mixed 30 — Sorbets 35 — Café parfait 40

Coffee, pot 25 — Demi-tasse 15 — Extra 20 — Tea, pot 25 — Chocolate, pot 25

Café Turque 25 — Iced coffee 20 — Iced tea 20

Extra coffee (made on the table) Java, Mocha, Maracaibo or Mexican, demi-tasse 25 each

AVERY DURST

Banquet Rooms for Parties of 8 to 100.

TELEPHONE

411--412

MORNINGSIDE

CHAMPAGNES.

	QTS.	PTS.
G. H. Mumm & Co's Extra Dry	4 00	2 00
" " " Brut Special	4 50	2 25
Moët & Chandon, White Seal	4 00	2 00
" " Brut	4 50	2 25
Pommery Sec	4 00	2 00
" Brut	4 50	2 25
Monopole Dry	4 00	2 00
Veuve Clicquot, Yellow Label	4 00	2 00
" " Brut	4 50	
Ruinart	4 00	2 00
Piper Heidsieck, Brut	4 00	2 00
" " Brut, 1898	5 00	
Irroy Vin Brut	4 00	2 00
Roederer Brut	4 50	2 25
Pol Roger, Special	4 00	2 00
Cooks Imperial, (American)	2 50	1 25
Cups, (extra)	1 00	50

VINTAGE CHAMPAGNES

Moët & Chandon Dry Imperial, Special Cuvee, 1884	12 00	
Pol Roger Brut Special, 1889	8 00	
" " " 1893	6 00	3 00
" " " 1892	6 00	
" " " 1898	4 50	
Moët & Chandon, Coronation Cuvee, 1898	6 00	

CLARETS.

Ordinaire	1 00	50
Médoc	1 00	50
Floriac, Barton & Guestier	1 00	50
St. Julien, J. Calvet & Co.	1 50	75
" Duval Frères	1 50	75
St. Emilion, Duval Frères	1 60	80
Bouillac, Duval Frères	1 75	90
Pontet Canet, Duval Frères	2 00	1 00
" " J. Calvet & Co.	2 00	1 00
Margaux, Cruse & Fils Frères	2 00	1 00
Château Smith, Haut Lafite, J. Calvet & Co.	3 00	1 50
" Larose	3 50	

BURGUNDIES.

Macon	2 00	1 00
Pommard	2 50	1 25
Chambertin	3 50	1 75
Clos de Vougeot	4 00	2 00
Chablis (white)	2 00	1 00
Sparkling Chambertin	4 00	2 00

WHITE WINES.

Graves	1 00	50
Sauternes, Cruse & Fils Frères	1 50	75
" J. Calvet & Co.	1 50	75
Haut Sauternes	2 00	1 00
" Barsac	2 50	1 25
Haut Sauternes, 1870, Duval Frères	3 00	1 50
Château Yquem	3 50	1 75

RHINE WINES.

	QTS.	PTS.
Laubenheimer	1 50	75
Niersteiner	2 00	1 00
Hochheimer	2 50	1 25
Liebfraumilch	3 00	1 50
Hochheimer, 1897	4 00	
Assmannshäuser Auslese, Red	4 00	2 00
Forster Traminer Auslese		2 00
Rudesheimer Berg Auslese		2 50
Schloss Johannisberger	8 00	

MOSELLE WINES.

Zeltinger	1 25	65
Brauneberger	1 50	75
Erdener Treppchen	2 50	1 25
Sparkling Muscatel	3 50	1 75
Old Brolio Chianti	1 50	75
Budai (Hungarian)	2 50	
Somlyai "	6 00	

SHERRY.

Oloroso	2 50	
Amontillado	4 00	

AMERICAN WINES.

California Port	1 00	50
Zinfandel	1 00	50
Madeira	2 00	

MINERAL WATERS.

White Rock	40	25
Apollinaris	40	25
Johannis Lithia	40	25
Poland	40	25
German Selters	40	
Celestins Vichy	50	30
Hygeia Syphons	25	15
Rosebach		25
Jericho Cider	60	30
Imported Ginger Ale	25	

FOR OLD AND RARE VINTAGE WINES SEE SPECIAL LIST

Souvenirs and Souvenir Mailing Cards at Cashier's Desk.

CLAREMONT, Looking West.

LOOKING NORTH FROM GRANT'S MONUMENT

PANORAMIC VIEW OF CLAREMONT RIVERSIDE-DRIVE AND THE PALISADES

CAMERON & BULKLEY N.Y.

SOUVENIR FROM HISTORIC CLAREMONT

RIVERSIDE
DRIVE
New York City

Place Stamp Here.
1 Cent all over the World.

Name _____

Street _____

City _____

Fold _____ Here

SPECIALTIES

"WHEN IN SEASON."

Best of everything in the New York markets

The Celebrated Gulf of St. Lawrence Malpecque Oysters

Weekly Importations of English Game, Fish, Mutton, etc.

Daily Shipments of Montreal Melons

Daily Shipments of Lake Superior Whitefish

Fountain stocked weekly with Pennsylvania Brook Trout—

15 minutes from Water to Table

Old-Fashioned Preserves (Wild Berries) put up on the farm

"CLAREMONT PLANKED SHAD."

The only House in New York
Operating its own Shad Nets

OUR Nets, which are in the Hudson River, directly opposite Claremont, are lifted twice each day and the finest Roe shad caught are brought into the house alive.

AVERY CLAREMONT

CAMERON & BULKLEY, N. Y.